

2012 BOLLICINI

VINTAGE NOTES

With the perfect balance of warm temperatures and occasional rainfall, the 2012 season turned into an exceptional vintage. Bud break occurred during mid-March, about five weeks earlier than usual, and set the tone for the rest of the season. Rivaling the impeccable 2010 vintage, 2012 also saw a large number of growing degree days, ideal for fully-ripened grapes and bold wines. Due to the below average rainfall throughout the summer months, disease pressure remained low, allowing fruit to thrive with little unnecessary intervention.

VINEYARD SITE

100% East side of Seneca Lake

WINEMAKING

Blend: 53% Cayuga, 17% Chardonnay, 3% Pinot Grigio,
27% Damiani Sparkling Wine (Pinot Noir & Chardonnay)
Total Acidity: 7.05 g/L pH: 3.17
Alcohol: 12.6% Cases Produced: 351
Residual Sugar: 2.25%

TASTING NOTES & FOOD PAIRING

Our Bollicini is our version of the famed Italian Prosecco - fun, fresh and sparkling! The 2012 vintage is bursting with bright ripe citrus and tropical fruit notes with a generous full mouthfeel and a lingering floral finish. Try pairing this sparkler with prosciutto or other cured meats, or even with a lemon tart dessert.

